

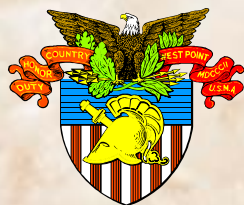
*Party*

# PACKAGES

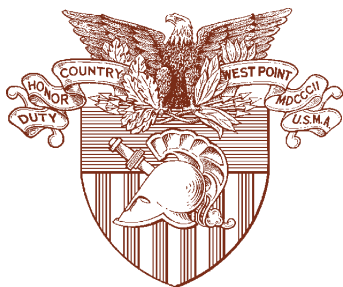
**WEST POINT CLUB**

BUILDING 603, CULLUM ROAD  
WEST POINT, N. Y. 10996

CATERING: (845) 446-5545  
MAIN: (845) 938-5120  
OR 446-5504



7  
WELCOME



## THE WEST POINT CLUB

BUILDING 603, CULLUM ROAD, WEST POINT, NEW YORK 10996  
(845) 938-5120 or 446-5504

**T**hank you for considering the West Point Club to host your special event. Our ballrooms, with panoramic views of the majestic Hudson River, provide excellent settings for elegant affairs.

Our professional catering staff guarantees to provide all the essential services required to make your day a memorable one and to ensure your complete satisfaction.

While our menu describes the wide variety of cuisine available, including optional menu choices, our Catering Department will be happy to customize your event to meet your needs.

Our desire is to provide you and your guests with excellent food and gracious service in a pleasant environment. We appreciate the opportunity to serve you and your guests and are proud to offer the enclosed menu selections for your special event.

Sincerely,

Nancy C. Amendola  
Catering Manager  
West Point Club

Cover photo courtesy of Les Howard Productions

*Inclusion of advertisers, sponsors and/or commercial entities does not constitute an endorsement by USMA or DoD.*

# *Basic Information*

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## BASIC INFORMATION

### **RESERVATIONS**

Reservations must be made for all special events. Reservations will be held for a maximum of five working days. Without a deposit being made after five days, the club will automatically cancel the reservation. Deposits are nonrefundable unless the room can be rebooked.

Menus and approximate number of guests are required no later than 12 weeks prior to your function. A final guest number is required two weeks prior to your function. This count can be amended up to 72 hours prior to your event.

New York State law and the United States Military Academy both require an individual be 21 years of age to consume alcoholic beverages. We ask for your cooperation in sharing the responsibility for the conduct of your guests, and for ensuring no one under the age of 21 consumes alcoholic beverages in the club.

### **PARTY FAVORS**

Liquor or wine may not be brought into the club. If wine or liquor is required, it must be purchased through the Catering Office. Food items may not be brought into or taken out of the club. An exception is made for cakes. A cake-cutting fee of \$1.75 per person will be applied.

### **PAYMENT**

A 50% payment is required at the menu-planning session, and the balance is required ten days prior to your event. MasterCard, VISA, cash and checks are all acceptable. Any events that contract for bar service on consumption are required to leave a credit card on file with us.

### **SERVICE CHARGES**

There will be a 18% service charge applied to all food, beverage and bar selections. Nonmembers must pay an additional 20% of the food and beverage cost.

A grace period of three weeks will be offered to new members to join the Club.

### **ROOM DECORATIONS**

All decorations must meet West Point Fire Department safety regulations. Arrangements for early decorating time or any special requirements must be coordinated in advance with the Catering Office. The use of confetti, glitter and bubble blowers is strictly prohibited. The West Point Club does not permit throwing rice or bird seed inside or outside the club.

### **LIABILITY**

The club will not be liable for any damages to the patrons or patron's guests and will not assume liability for the loss or damage to articles left in the club prior to, during or following the function. The host or hostess assumes full responsibility for the conduct of all persons in attendance at the event and for any damages done to the club or persons as a result of the event.

Patrons and his/her guests will conduct the event in an orderly manner in compliance with all laws and West Point regulations. Should an event run past agreed-upon vacate time, any overtime wages or other expenses incurred will be the responsibility of the patron. The West Point Club is a nonsmoking facility.

### **PARKING**

Parking at the West Point Club during regular duty hours (Monday - Friday 8a.m. - 4:30p.m.) is limited. We suggest all off-post groups inquire about the free shuttle bus service on West Point. Ample parking is available at Buffalo Soldier Field (across from the Hotel Thayer). Shuttle buses run every half hour. A schedule is available through the Catering Office. Weekend and evening parking is available on Thayer Hall roof, Clinton Field, or Doubleday lots.

Valet parking is available on weekends and evenings only.



# Coffee Breaks and Breakfasts

*(Served Monday through Friday)*

## REVEILLE

\$ 1.00 per person  
*(minimum 50 persons)*

Coffee, tea, decaffeinated coffee

## AFTERNOON MANEUVERS

\$ 2.50 per person  
*(minimum 25 persons)*

Assorted Cookies and Brownies  
Assorted Canned Sodas &  
Bottled Water (1 per person)

## MORNING OPERATIONS

\$ 3.25 per person  
*(minimum 25 persons)*

Coffee, tea, decaffeinated coffee  
Muffins and Danish



## ACADEMY CALL

\$ 5.50 per person  
*(minimum 25 persons)*

Coffee, tea, decaffeinated coffee,  
Orange Juice  
Muffins and Danish  
Bagels and Cream Cheese  
Fresh Fruit Platter



## BREAKFAST EYE OPENER

\$ 6.75 per person  
*(Minimum 50 persons)*

Coffee, tea, decaffeinated coffee  
Scrambled Eggs  
Sausage and Bacon  
Waffles and Syrup  
Hashbrowns  
Fresh Fruit Platter  
Orange Juice

# Hors d'Oeuvres

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HORS D'OEUVRES

## Cold Hors d' Oeuvres

Deviled Eggs	
per 100 pcs. ....	\$ 55.00
Jumbo Shrimp Cocktail	
per 100 pcs. ....	\$165.00
Assorted Fresh Fruit Platter	
each .....	\$ 65.00
Fancy Mixed Nuts	
per pound .....	\$ 8.00
Salted Peanuts	
per pound .....	\$ 5.00
Potato Chips and Dip	
per pound .....	\$ 7.00
Nachos and Salsa	
per pound .....	\$ 7.00
Pretzels	
per pound .....	\$ 6.00
Crudit� Platter with Dip	
Small .....	\$ 65.00
Large .....	\$ 85.00
Assorted Cheeseboard with Crackers	
Small .....	\$ 85.00
Large .....	\$105.00
Assorted Finger Sandwiches	
per 100 pcs. ....	\$ 70.00
Sliced Mini Beef Wellington	\$100.00
Prosciutto-Wrapped Melon	\$ 80.00
Chicken New Orleans .....	\$ 90.00

## Unlimited Cold Package

One hour, per person ..... \$ 6.50  
Throughout your cocktail hour, we will continuously serve your guests Deviled Eggs, Crudit  Platter with Dip, CheeseBoard with Crackers, and an Assorted Fruit Platter.

## Unlimited Hot Package

One hour, per person ..... \$ 10.50  
Throughout your cocktail hour, we will continuously serve your guests your choice of any five hot hors d'ouvres.

## Hot Hors d' Oeuvres

*(Platters of 100 pieces)*

Spanokopita .....	\$125.00
Scallops en Brochette .....	\$150.00
Chicken Empanors .....	\$ 95.00
Mozzarella Sticks .....	\$ 80.00
Stuffed Mushrooms .....	\$ 90.00
Chicken Fingers .....	\$ 90.00

Mini Tacos .....	\$ 90.00
Franks in a Blanket .....	\$ 75.00
Coconut Chicken .....	\$ 90.00
Mini Egg Rolls .....	\$ 65.00
Swedish Meatballs .....	\$ 65.00
Vegetable Tempura .....	\$ 80.00
Baby Lamb Chops .....	\$150.00
Stuffed Baked Clams .....	\$ 95.00
Focaccia .....	\$ 65.00

## From Our Carving Board

*All carved items served with rolls and condiments.  
(Prices are per person)*

Baked Virginia Ham .....	\$ 4.50
Roasted Turkey .....	\$ 4.50
Steamship Round .....	\$ 4.50
Leg of Lamb .....	\$ 4.50

## Specialty Bars

Cold Seafood Bar - Unlimited large peeled shrimp, littleneck clams on the half shell and oysters, all accompanied with fresh lemon wedges, Tabasco sauce and cocktail sauce. .... \$16.25pp

Antipasto and Bread Bar - Beautifully decorated, our Italian Antipasto and Bread Bar features prosciutto ham, pepperoni, hard salami, provolone and mozzarella cheeses, marinated mushrooms, roasted red bell peppers, marinated artichokes, giardiniera, olives, and assorted Italian and French breads. .... \$6.25pp

Pasta Bar - A selection of al dente-cooked pastas accompanied by sauces of your choice, tastefully decorated with Italian old-world charm. .... \$4.25/pp

Oriental Stir-Fry - Oriental stir-fried vegetables, served with tangy beef and chicken over a bed of fried rice ..... \$5.25pp



# Lunch Buffets

*Served Monday through Friday*

*Not to be served after 2p.m.*

*(Minimum 50 Persons)*

## SANDWICH BUFFET

*\$ 8.95 per person*

Soup du Jour  
Sliced Turkey  
Sliced Ham  
Sliced Roast Beef  
Sliced Salami  
Assorted Cheeses  
Assorted Rolls and Breads  
Potato Salad  
Cole Slaw  
Garden Salad with Dressings  
Pickle Spears  
Potato Chips  
Chef's Choice Dessert  
Coffee, Tea,  
Decaffeinated Coffee  
Iced Tea

## SOUTHERN BARBEQUE BUFFET

*\$10.95 per person*

Tossed Garden  
Salad with Dressings  
Cole Slaw  
Potato Salad  
Barbeque Beef  
Chicken-Fried Chicken  
Barbeque Spareribs  
Baked Beans  
Skillet Cornbread  
Texas Brownies  
Coffee, Tea,  
Decaffeinated Coffee,  
Iced Tea

## ORIENTAL BUFFET

*\$9.95 per person*

Won Ton Soup  
Pork Lo Mein  
Beef & Broccoli  
Sweet & Sour Chicken  
White Rice  
Pork Fried Rice  
Mini Egg Rolls  
Chinese Noodles, Duck Sauce  
Hot Mustard  
Vanilla Ice Cream with  
Fortune Cookies  
Coffee, Tea,  
Decaffeinated Coffee,  
Iced Tea

## CLUB SPECIALTY BUFFET

*\$11.95 per person*

Garden Salad  
with Dressings  
Italian Pasta Salad  
Beef Pepper Steak  
Coconut Chicken  
Penne ala Vodka  
Whipped Potatoes  
Green Beans Amandine  
Rolls and Butter  
Chef's Choice Dessert  
Coffee, Tea,  
Decaffeinated Coffee,  
Iced Tea

# Lunch Selections

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LUNCH SELECTIONS

*Predetermined choice of two luncheon entrees will be offered to your guests*

*Coded placecards required.*

*Served Monday through Friday -Not to be served after 2p.m.*

*(minimum 25 persons)*

## WEST POINT CLUB

WRAP ----- \$8.95  
*Marinated London Broil, sautéed bell peppers and onions topped with mozzarella cheese and wrapped in a flour tortilla. Served with waffle French fries.*

## CHICKEN QUESADILLA

ROLLS ----- \$6.50  
*Flour-shelled tortilla filled with grilled chicken, jalapeño peppers, cheddar cheese and onions. Served with salsa, guacamole and sour cream.*

## CHICKEN CORDON BLEU

SANDWICH ----- \$6.50  
*Marinated chicken breast topped with Swiss cheese and ham, with lettuce, tomato and honey mustard on a hard roll. Served with potato salad.*

## ITALIAN WRAP ----- \$7.50

*Genoa salami, provolone cheese, cappicola ham, lettuce, tomatoes, onions and vinaigrette dressing wrapped in a garlic-herbed tortilla. Served with pasta salad.*

## CHICKEN APRICOT

DIJONNAISE ----- \$7.95  
*Boneless breast of chicken, marinated and grilled, served over a bed of wild rice and topped with a honey-apricot glaze. Hot baked rolls included.*

## SPINACH SALAD ----- \$5.50

*Fresh spinach topped with roasted bell peppers, chick peas, mushrooms, artichoke hearts, feta cheese, hard-cooked eggs and croutons. Served with bacon dressing and garlic breadsticks.*

## WEST POINT CLUB

SANDWICH ----- \$6.50  
*Turkey and Swiss on a hard roll served with potato salad and fresh fruit garnish.*

## GRILLED TERIYAKI MARINATED CHICKEN OVER

CAESAR SALAD ----- \$7.50  
*Grilled marinated chicken strips served over a chilled bed of Caesar salad. Served with hot baked rolls.*

## GRILLED OPEN FACE

STEAK SANDWICH ----- \$9.95  
*Grilled marinated steak served on garlic toast accompanied by steak fries, onion rings and cole slaw.*

## CLUB PASTA ----- \$7.25

*Penne pasta served with sautéed shrimp, garlic and sundried tomatoes tossed with grated romano cheese and fresh herbs. Served with hot baked rolls.*

*All entrees are served with coffee, tea, decaffeinated coffee and iced tea.*

GARDEN SALAD WITH  
HOME-BAKED ROLLS AND  
BUTTER ----- \$1.25

# Dinner Buffet

*Our buffet is served with a tossed garden salad tableside,  
choice of dressings, hot baked rolls and butter,  
coffee, tea and decaffeinated coffee at each table.*

\$21.95 per person

*Minimum 100 persons*

*Please choose one item from each category*

## BEEF & PORK

Beef Stroganoff  
Sweet & Spicy Pork  
Glazed Spareribs  
Beef Roulade  
Veal Marsala

## SEAFOOD

Seafood Tiffany  
Calamari fra Diablo  
Stuffed Fillet of Sole  
Paella Español  
Mussels Marinara

## CHICKEN

Chicken Scampi  
Chicken Française  
Chicken Apricot Dijonnaise  
Oriental Chicken & Vegetables  
Chicken della Casa

## VEGETARIAN

Eggplant Rollitini  
Grilled Portabella Mushrooms  
Stir-Fried Vegetables  
Fresh Vegetable Medley  
Glazed Baby Carrots  
Vegetable Wellington

## PASTA

Vegetable Lasagna  
Penne ala Vodka  
Tortellini Primavera  
Baked Rigatoni Marinara

## ACCOMPANIMENTS

Parsley Buttered  
Red Skimmed Potatoes  
Garden Rice Blend  
Whipped Sweet Potatoes  
Roasted-Garlic Mashed Potatoes

## Choose from Our CARVING BOARD

Steamship Round of Beef  
Roast Turkey  
Baked Virginia Ham  
Pork Loin with Apple Stuffing  
Leg of Lamb



# Entree Selections

A pre-determined choice of two entree selections may be offered to your guests.  
(Coded placecards required)

*All entrees are served with a garden salad and dressing, choice of vegetable and accompaniment, rolls and butter, coffee, tea and decaffeinated coffee.*

## PRIME RIB OF BEEF

AU JUS ..... \$17.95  
12 oz. cut of beef topped with Au Jus.

## NEW YORK SLICED

SIRLOIN & CHICKEN DELLA  
CASA ..... \$18.95  
Slow-roasted, sliced New York sirloin  
and boneless breast of chicken  
sautéed in white wine, shallots and  
garlic with fresh mushrooms and  
artichokes.

## BROILED FILET

MIGNON ..... \$20.95  
10 oz. cut of filet, served with  
bernaise sauce.

## CHICKEN DELLA

CASA ..... \$16.95  
Boneless breast of chicken sautéed  
in white wine, shallots and garlic with  
fresh mushrooms and artichokes.

## CHICKEN FRUITURI ..... \$16.95

Boneless breast of chicken stuffed  
with pineapple, sweet potatoes and  
squash, topped with apricot sauce.

## STUFFED SWORDFISH WITH PEPPERCORN BUTTER

..... \$18.95  
8 oz. swordfish steak with crabmeat  
stuffing, topped with lemon pepper-  
corn butter.

## GRILLED NORWEIGIAN

SALMON ..... \$17.95  
8 oz salmon fillet, spiced, grilled and  
topped with lemon-butter sauce.

## SLICED NY STRIP STEAK AND STUFFED SHRIMP

..... \$19.95  
Slow-roasted New York strip steak,  
sliced and served with two jumbo  
shrimp, stuffed with crabmeat.

## PENNE PROVENÇALE

..... \$16.95  
Penne pasta tossed with fresh  
tomatoes, mushrooms, ripe olives  
and grated Romano cheese.

## SOLE FRANÇAISE

AMANDINE ..... \$18.95  
Boneless fillet of sole dipped in  
grated Romano cheese and egg  
batter, sautéed and topped with  
toasted almonds.

## CHOICE OF ONE VEGETABLE

Broccoli  
Glazed Baby Carrots  
Fresh Vegetable Medley  
Green Beans Amandine

## CHOICE OF ONE STARCH

Baked Potato with Sour Cream  
Rice Pilaf  
Parsley Buttered  
Red Skinned Potatoes  
Twice-Baked Potato  
Caesar Salad.....Add \$1.50 pp

## Appetizers

Fresh Fruit Cup ..... \$2.75  
Soup du Jour ..... \$2.75  
Jumbo Shrimp Cocktail ..... \$5.50  
Penne Pasta with Shrimp and  
Sundried Tomatoes ..... \$4.50  
Fresh Mozzarella & Tomato with  
Balsamic Vinaigrette ..... \$4.25

*Why not top off your event with one  
of our delectable desserts?*

## *Dessert List*

Vanilla Ice Cream .....	\$2.50
Rainbow Sherbet .....	\$2.50
Tiramisu .....	\$4.50
Black Forest Cake .....	\$3.50
Ice Cream with Fresh Strawberries .....	\$3.75

New York-Style Cheesecake with Fruit Sauce .....	\$4.25
Carrot Cake .....	\$3.75
Hot Apple Crisp with Vanilla Sauce .....	\$4.25
Fresh Fruit Tart .....	\$4.25

### *Or one of our famous dessert specialties*

#### VIENNESE TABLE \$ 7.00 *per person* (minimum 75 persons)

A beautiful variety of cakes and Italian and French pastries, including cannoli, napoleons, eclairs, cream puffs and sfogliatelle, with assorted mousses, fresh-fruit display, fancy cookies, nuts and mints.

#### ICE CREAM SUNDAE BAR \$4.00 *per person* (minimum 75 persons)

Two flavors of your favorite ice cream accompanied by a variety of gourmet toppings.

#### VIENNESE PLATTER \$4.00 *per person*

Each table will have a decorated silver platter of assorted mini Italian and French pastries and fancy cookies, garnished with fresh fruit.



#### INTERNATIONAL COFFEE BAR WITH CORDIALS \$3.75 *per person* (minimum 75 persons)

A fine assortment of imported and domestic liqueurs served in miniature chocolate cordial cups, espresso and Irish and German coffees.

*Ask us about providing special-  
occasion cakes for your event!*

# Bar Service

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## BAR SERVICE

*The following information will assist you in determining which type of bar service best satisfies your needs.*

### NO-HOST CASH BAR

When every guest pays the regular price for their drinks as they receive them, it is called cash bar or "no-host" bar. The minimum cash sales for a no-host bar is \$100 per hour, minimum two hours per bar. A cash register is placed at the bar for tabulating all drinks. If minimum sales are not obtained, it is the sponsor's obligation to pay the difference. This arrangement is appropriate for sponsors with budgetary restrictions who still would like to provide full beverage service to the guest.

### HOST BAR

When the sponsor pays for all drinks consumed by his or her guests, it is called a "host bar." A host bar contains a complete stock of liquors. A weighed beginning and ending inventory determines the total amount of beverage consumed, and subsequently the amount to be charged to the sponsor. A host bar is ideal for all functions where the sponsor wishes to pay the total cost. Minimum sales policy described for the no-host bar above, applies to this type of bar (\$100 per bar, per hour, minimum two hours).

### KEG BEER

A keg of beer will be set out and tapped with glasses available. There is no refund on the unused portion of the keg. Unused portions may not be taken from the club premises.

### ADDITIONAL BEVERAGE SERVICE

An extensive wine list is available through the Catering Office.

Wine Toast	
per glass .....	\$ 2.50
Champagne Toast	
per glass .....	\$ 2.50
Fruit Punch	
per gallon .....	\$ 9.50
Lemonade Punch	
per gallon .....	\$ 9.50
Strawberry Champagne Punch	
per gallon .....	\$40.00
Mimosa Punch	
per gallon .....	\$40.00
Screwdriver Punch	
per gallon .....	\$40.00
Bloody Mary Punch	
per gallon .....	\$40.00
Whiskey Sour Punch	
per gallon .....	\$40.00

The West Point Club is a nonsmoking facility.

## Room Capacities

Room	Minimum w/Dancing	Maximum w/Dancing	Minimum w/o Dancing	Maximum w/o Dancing
Grand Ballroom	150	325	150	450
Pierce Room	100	140	100	160
Hudson Room	50	100	50	150
Grey Room	No Dancing		30	50
Blue Room	No Dancing		20	45
Benny Haven's Lounge	No Dancing		15	25
Athena Room	No Dancing		40	60

# *Sunday Showers at the Club*

Bridal Showers. . . Baby Showers . . .

*Our Sunday-Only specials include the following:*

Personalized Photo Menu Keepsake for all your guests

Seasonal Bud Vase Centerpieces on all guest tables

Unlimited Wine, Strawberry Champagne Punch and Ice Tea

Garden Salad drizzled with Balsamic Vinaigrette Dressing

Guest Choice of:

London Broil with Shallot Sauce or  
Chicken Apricot Dijonnaise

Twice-Baked Potato or Wild Rice  
Glazed Baby Carrots

Hot Rolls & Butter, Coffee, Tea, Decaffeinated Coffee

"Showers of Happiness" Strawberry Shortcake

Your three-hour event can run between  
the hours of 11a.m. and 3p.m.

(Minimum 30 persons)

\$18 per person



# Two Hour Cocktail Party Package

Available Wednesday, Thursday & Friday  
(Minimum 50 persons)

Great for promotion parties, hail and farewells,  
corporate gatherings or department parties!

This package includes:

Unlimited Domestic Keg Beer, Assorted Wines, and Sodas

Hot Wings

French Bread Pizza

Chili con Carne & Condiments

Cold Meat-and-Cheese Platters

Trio Snack-Pack

(Choose from: popcorn, pretzels, potato chips, nachos etc.)

For promotion parties, show us your West Point Club Card  
and your promotion orders and receive a  
5% DISCOUNT on this package!!!

(Offer must be used within one week of promotion date)

\$13 per person



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COCKTAIL PARTY PACKAGES



## West Point Club

Bldg. 603, Cullum Rd. West Point, NY 10996  
(845) 938-5120 and (845) 446-5504  
[www.usma.edu/dcfa/activity/wpc](http://www.usma.edu/dcfa/activity/wpc)

### GETTING THERE

#### From the South

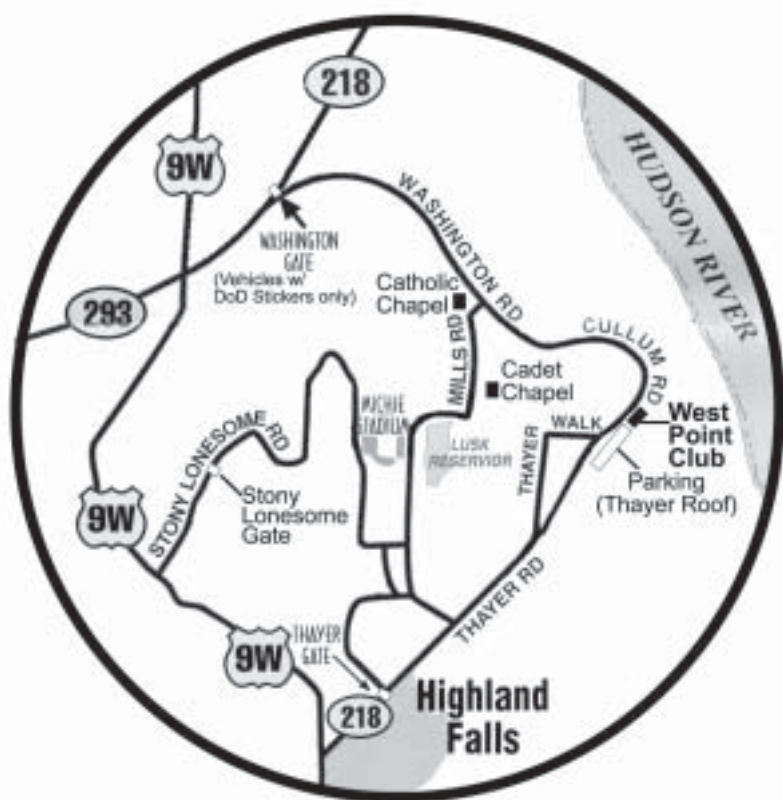
Take the Palisades Parkway northbound to Bear Mountain traffic circle. Exit at Route 9W north. Follow Route 9W north for 2.5 miles through Fort Montgomery to Route 218 (Highland Falls exit). Follow Route 218 for 1.5 miles to West Point's Thayer Gate. At first stop sign, continue straight for 9/10 of a mile. West Point Club (with a black canopy) is on the right side. Parking is available just before the Club on Thayer Hall roof.



#### From the North

New York State Thruway South (Route 87) to Exit 17 Newburgh. Take Route 84 East to Exit 10 South (Route 9W). Take 9W South for 13.5 miles to the West Point/Highland Falls Exit. Make the first right on Route 218 (Mountain Avenue) and continue to the first stop sign (1.2 miles). At stop, go straight to second stop and make a left on West Point Highway and follow to West Point's Thayer Gate. At first stop sign, continue straight for 9/10 of a mile. West Point Club (with a black canopy) is on the right side. Parking is available just before the Club on Thayer Hall roof.

*Please be aware upon coming onto the installation,  
you are subject to security checks  
at all access points.  
Picture identification required.*





# WEST POINT CLUB

BIDG. 603, CULUM ROAD  
WEST POINT, N.Y. 10996